

WELLS MANUFACTURING COMPANY  
2 ERIK CIRCLE, P. O. Box 280  
Verdi, NV 89439  
Customer Service (775) 345-0444 Ext.502  
fax: (775) 345-0569  
[www.wellsbloomfield.com](http://www.wellsbloomfield.com)

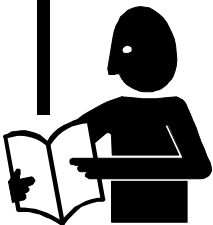
272



**OPERATION  
MANUAL  
for  
GRIDDLE /  
RANGE TOP  
CONVECTION  
OVEN  
MODEL  
OC-2HG  
includes:  
INSTALLATION,  
USE and CARE**

**IMPORTANT: DO NOT DISCARD THIS MANUAL**

This manual is considered to be part of the appliance and is to be given to the OWNER or MANAGER of the restaurant, or to the person responsible for TRAINING OPERATORS of this equipment. Additional manuals are available from your Wells Dealer.



**THIS MANUAL MUST BE READ AND UNDERSTOOD BY ALL  
PERSONS USING OR INSTALLING THIS APPLIANCE.**

Contact your Wells Dealer if you have any questions concerning installation, operation or maintenance of this equipment.

## LIMITED WARRANTY STATEMENT

All commercial cooking equipment manufactured by WELLS MFG. CO. is warranted against defects in materials and workmanship for a period of one year from the date of original installation or 18 months from the date of shipment from our factory, whichever comes first, and is for the benefit of the original purchaser only.

THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESSED OR IMPLIED IN LAW OR IN FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY OR FITNESS FOR ANY PARTICULAR PURPOSE, AND/OR FOR DIRECT, INDIRECT OR CONSEQUENTIAL DAMAGES IN CONNECTION WITH WELLS MFG. CO. PRODUCTS. This warranty is void if it is determined that, upon inspection by an authorized service agency, the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed, or if service is performed by unauthorized personnel.

The prices charged by Wells Mfg. Co. for its products are based upon the limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge by a Wells Mfg. Co. factory authorized service agency or one of its sub-service agencies. This service will be provided on customer's premises for non-portable models. Portable models (a device with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid, for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells Mfg. Co. authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or write the Factory Service Department, Wells Manufacturing Company, P.O. Box 280, Verdi, Nevada 89439, phone (775) 345-0444 or (888) 492-2782, for information and other details concerning warranty.

## SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting of safety thermostats, circuit breakers, overload protectors, and/or fuse replacements are **not** covered by this warranty unless warranted conditions are the cause.
2. All problems due to operation at **voltages or phase other than specified on equipment nameplates** are **not** covered by this warranty. Conversion to correct voltage and/or phase must be the customer's responsibility.
3. All problems due to **electrical connections not made in accordance with electrical code requirements and wiring diagrams** supplied with the equipment are **not** covered by this warranty.
4. Replacement of items **subject to normal wear**, to include such items as knobs, light bulbs; and, normal maintenance functions including adjustments of thermostats, adjustment of micro switches and replacement of fuses and indicating lights are **not** covered by warranty.
5. Servicing of filters must be the customer's responsibility. Replacement of filters and all problems associated with clogged filters are **not** covered by this warranty. Inadequate airflow due to a clogged filter and/or grease baffle will disable fryers equipped with a ventilation hood. Manufacturer assumes no responsibility for loss of business resulting from owner's failure to have replacement filters available when existing filters reach the end of their service life.
6. Set-up, adjustment, calibration, repair and servicing of **third party equipment and systems**, such as **fire suppression systems**, are **not** covered by this warranty, and must be the customer's responsibility.
7. Full use, care, and maintenance instructions are supplied with each machine. Noted maintenance and preventative maintenance items, such as servicing and cleaning schedules, are customer responsibility. Those miscellaneous adjustments noted are customer responsibility. Proper attention to preventative maintenance and scheduled maintenance procedures will prolong the life of the machine.
8. Travel mileage is limited to **sixty (60) miles** from an Authorized Service Agency or one of its sub-service agencies.
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
10. All genuine Wells replacement parts are warranted for ninety (90) days from date of purchase on non-warranty equipment. This parts warranty is limited only to replacement of the defective part(s). **Any use of non-genuine Wells parts completely voids any warranty.**
11. Installation, labor, and job check-outs are **not** considered warranty and are thus **not** covered by this warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technician's ability to perform service are **not** covered by warranty. This includes institutional and correctional facilities.

## SHIPPING DAMAGE CLAIM PROCEDURE

**NOTE:** For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

### IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. Be sure to retain the container for inspection.

Wells Manufacturing cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

## TABLE OF CONTENTS

Warranty	Inside Cover
Specifications	1
Features and Operating Controls	2
Safety Procedures	4
Installation Instructions	5
Suggested Cook Times	7
Operating instruction	
Convection Oven	8
Griddle	10
Hot Plate	11
Troubleshooting	12
Preventative Maintenance Cards	13
Parts and Service	23

## GENERAL SPECIFICATIONS

### DIMENSIONS

Wide	30-1/4"	768mm
Deep	20-3-4"	527mm
High	41-9/16"	1050mm
Griddle Surface	18-1/2" x 22-5/8"	470mm x 575mm
Door Swing	21" radius	533mm radius

### ELECTRICAL

Voltage Requirement	208 VAC 3Ø 60Hz
	480 VAC 3Ø 60Hz

Units are available for export. Contact factory for details and specifications

**Note:** Shipped from the factory 3 phase.

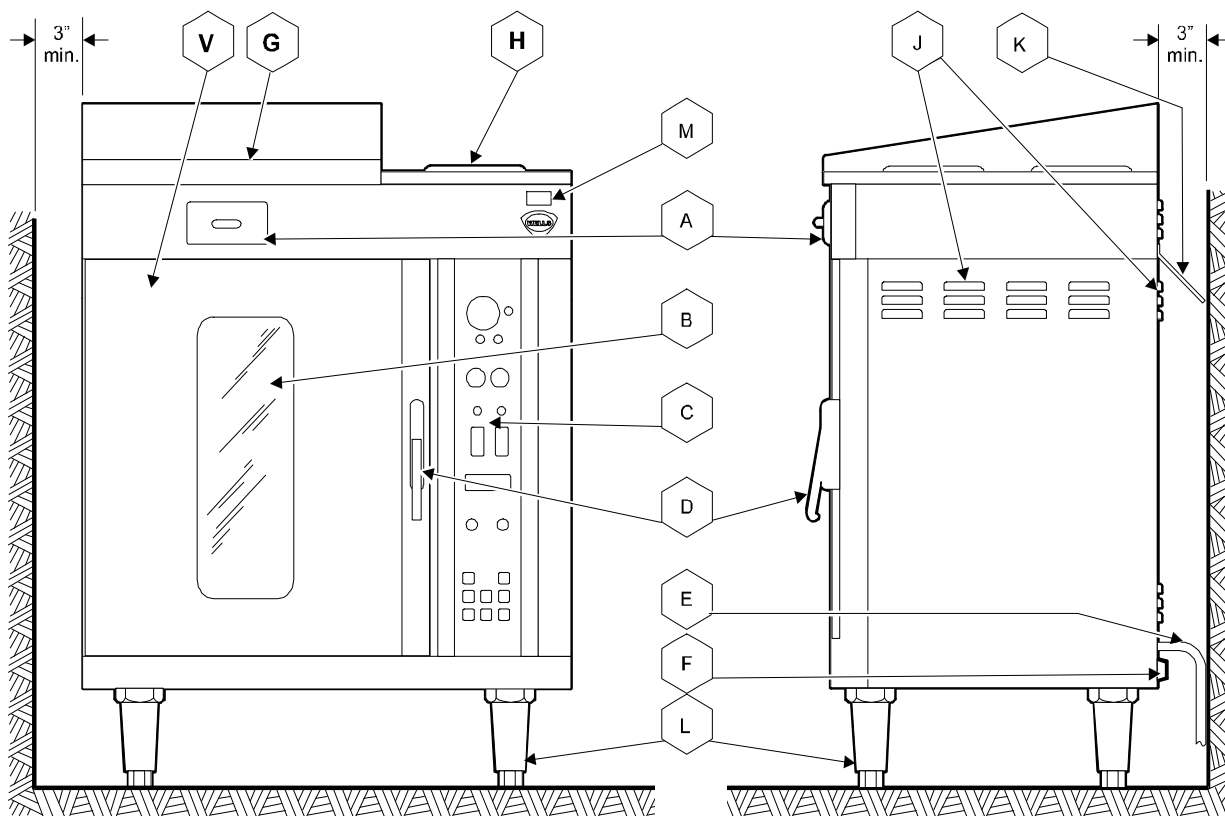
Unit is NOT approved for conversion to single phase

Power Consumption (Kilowatts)				
3Ø 60Hz	OVEN	HOTPLATES	GRIDDLE	TOTAL
208V	4.2	3.0	6.8	14.0
480V	5.6	5.2	6.0	16.8

Amperage (Amps)			
3Ø 60Hz	L1	L2	L3
208V	42.2	37.2	39.2
480V	20.7	19.6	20.1

# OPERATING FEATURES AND CONTROLS

LEFT-HAND GRIDDLE UNIT SHOWN - RIGHT-HAND GRIDDLE UNIT SIMILAR



- |    |                         |  |
|----|-------------------------|--|
| A. | GREASE DRAWER           | Catches grease and cooking waste from griddle.   |
| B. | VIEWING WINDOW          | Allows monitoring of product in convection oven.   |
| C. | CONTROL PANEL           | Allows control of time and temp of cooking equipment.  |
| D. | DOOR HANDLE             | Latches door of convection oven.   |
| E. | ELECTRICAL CONNECTION   | Provided by electrician. (Shown for location only).  |
| F. | FUSES                   | Provide electrical over-current protection for oven and griddle.   |
| G. | GRIDDLE SECTION         | <b>See page 10</b>   |
| H. | HOTPLATE SECTION        | <b>See page 11</b>   |
| J. | COOLING LOUVERS         | Provides cooling air for heat dissipation around components and controls.  |
| K. | SPLASH SHIELD / SPACER  | Positions unit proper distance from wall for required ventilation. Also prevents liquids from entering right side equipment compartment. |
| L. | 6" ADJUSTABLE LEGS      | Allows unit to be leveled. Also raises unit for air circulation.   |
| M. | NAMEPLATE               | Gives manufacturer information, model # & serial #. Also gives electrical data and requirements  |
| V. | CONVECTION OVEN SECTION | <b>See page 8</b>  |

# CONTROL PANEL FEATURES

## GRIDDLE SECTION

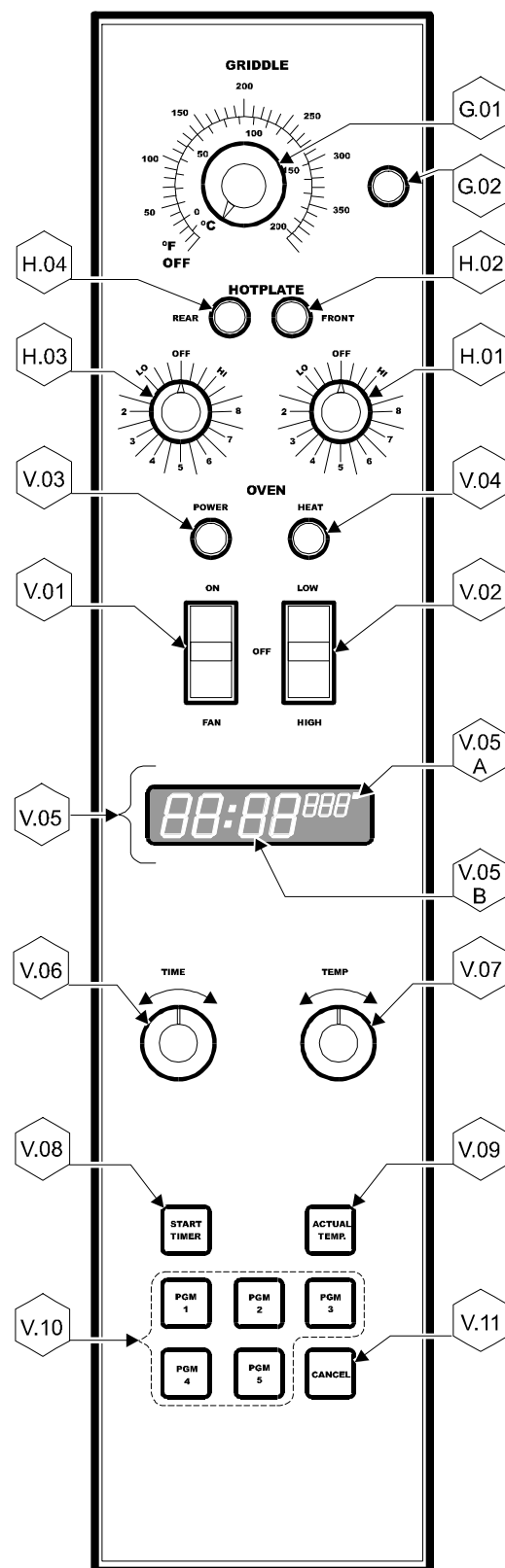
- G.01 GRIDDLE TEMPERATURE CONTROL: Thermostat, controls 0°F(OFF) to 400°F
- G.02 GRIDDLE HEAT ON INDICATOR

## HOTPLATE SECTION

- H.01 FRONT HOTPLATE TEMPERATURE CONTROL: Infinite Switch, OFF to HIGH
- H.02 FRONT HOTPLATE HEAT ON INDICATOR
- H.03 REAR HOTPLATE TEMPERATURE CONTROL: Infinite Switch, OFF to HIGH
- H.04 REAR HOTPLATE HEAT ON INDICATOR

## CONVECTION OVEN SECTION

- V.01 OVEN POWER SWITCH, 3 position  
ON (oven + fan) - OFF - FAN (only)
- V.02 FAN SPEED SWITCH, 2 position  
HI - LOW
- V.03 OVEN POWER ON INDICATOR
- V.04 OVEN HEAT ON INDICATOR
- V.05 DIGITAL READOUT: Displays oven temperature, cook time and oven programming information
  - A. TEMPERATURE DISPLAY (°F)
  - B. TIME DISPLAY (minutes:seconds)
  - C. ERROR CODES (see page 12)
- V.06 OVEN TIME CONTROL
- V.07 OVEN TEMPERATURE CONTROL
- V.08 TIMER / PROGRAM START BUTTON
- V.09 ACTUAL TEMP BUTTON: Press to view current oven Fahrenheit temperature on readout
- V.10 PROGRAM SELECTION BUTTONS: Press and hold while turning controls to program time and temp  
Press and release to begin program
- V.11 CANCEL BUTTON: Press to: cancel a selected program in progress; or, to silence the audible alarm at the end of a cook cycle



# SAFETY PROCEDURES

Knowledge of proper procedures is essential to the safe operation of electrically energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols are used throughout this manual.



**DANGER** - Danger is used to indicate the presence of a hazard which will cause severe personal injury, death or substantial property damage in the event the statement is ignored.



**WARNING** - Warning is used to indicate the presence of a hazard which can cause personal injury and possibly death or major property damage in the event the statement is ignored.



**CAUTION** - Caution is used to indicate the presence of a hazard which will or can cause minor personal injury or property damage in the event the statement is ignored.



**CAUTION** - Used to indicate the presence of an electrical hazard which will or can cause personal injury or property damage in the event the statement is ignored.

**NOTE** - Note is used to notify personnel of installation, operation or maintenance information which is important, but not hazard related.

## PRECAUTIONS AND GENERAL INFORMATION

1. This appliance is intended for use to cook food products for human consumption. No other use is recommended or authorized by the manufacturer or its agents.
2. This appliance is intended for use in commercial establishments only, where all operators are familiar with the appliance use, limitations and associated hazards. Operating instructions and warnings must be read and understood by all operators and users.
3. Unless otherwise noted, this piece of equipment is made in the USA and has American sizes on hardware.
4. Any trouble shooting guides, component views or parts lists included in this manual are for general reference only, and are intended for use by qualified technical personnel.
5. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts break downs, notices and labels must remain with the appliance if it is sold or moved to another location.

# INSTALLATION INSTRUCTIONS

## A. UNPACKING AND INSPECTION

1. Carefully remove equipment from the carton. Remove all protective plastic film and packaging materials. Remove accessories from the OVEN CAVITY and GRIDDLE GREASE DRAWER before connecting electrical power or otherwise performing any installation procedures.

**NOTE:** DO NOT discard the CARTON and other PACKAGING MATERIAL until you have inspected the appliance for hidden damage and tested it for PROPER OPERATION. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on the inside front cover of this manual.

2. Read all instructions in this manual carefully before starting installation . READ AND UNDERSTAND ALL LABELS AND DIAGRAMS ATTACHED TO THE APPLIANCE.
3. Carefully account for all components and accessories before discarding packing materials. Components and accessories are shipped in the oven cavity and in the grease drawer. Store the accessories in a convenient place for later use:

### COMPONENTS

4 ea.	6" ADJUSTABLE LEGS
5 ea.	OVEN RACKS

### ACCESSORIES

1 ea.	LITERATURE PACKAGE
-------	--------------------

## B. SERVICE TECHNICIAN INSTALLATION NOTES

1. Installation and start up should be performed by an authorized installation company. Installer must record installation particulars on the *CUSTOMER SERVICE DATA* form on page 23 of this manual.
2. Verify that this equipment installation is in compliance with the specifications listed in this manual and with local code requirements.

It is the RESPONSIBILITY OF THE INSTALLER to check with the AUTHORITY HAVING JURISDICTION, in order to verify compliance with local codes and ordinances for THIS SPECIFIC EQUIPMENT INSTALLATION.

3. This cooking appliance requires a minimum of 3" clearance from back and sides. Unless the unit is curb-mounted, 6" clearance from the floor is required for cleaning. The legs provided with this equipment will provide proper floor clearance.

NOTE: Optional casters are available (in a set of 4) as p/n 21330.

## C. EQUIPMENT SET-UP

1. Install 6" adjustable legs or optional casters, one on each corner of the appliance, in the holes provided.
2. Setup the appliance only on a firm, level, non-combustible surface. Verify local codes for requirements. Concrete, tile, terrazzo or metal surfaces are recommended. Metal over combustible material may not meet code for non-combustible surfaces.
3. **LEVELING:** Verify that the appliance sits firmly **ON ALL FOUR LEGS OR CASTERS**. With a spirit level, check that the appliance is level front-to-back and side-to-side. With the adjustable legs, adjust as required to level the appliance.

## D. ELECTRICAL INSTALLATION





### ELECTRICAL SHOCK HAZARD

ELECTRICAL CONNECTIONS MUST BE MADE BY A  
LICENSED ELECTRICIAN

Electrical shock will cause death or serious injury.

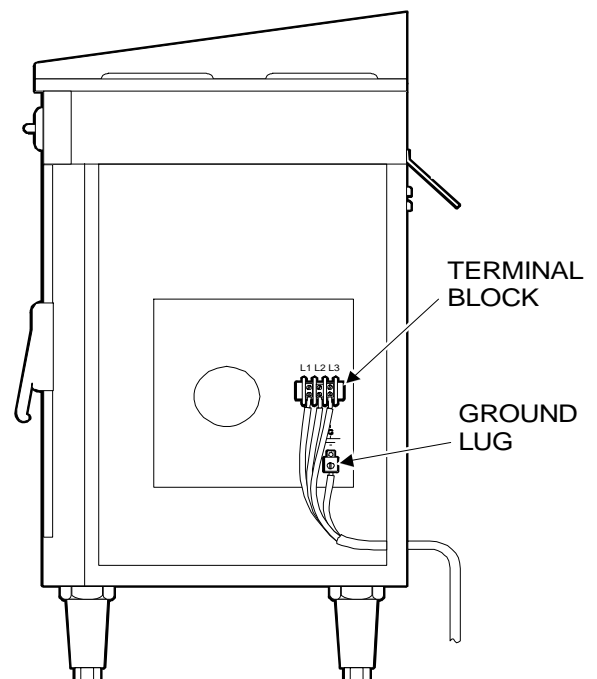
1. Electrical connection terminal block and ground lug are accessible by removing the right side panel.
2. Refer to the nameplate on the front of the appliance. Verify the **ELECTRICAL SERVICE POWER**. Voltage and phase must match the nameplate specifications, and available electrical service amperage must meet or exceed the specifications listed on page 1. Wiring must be no less than 4 AWG solid copper wire, rated for at least 90°C.

**NOTE:** Wire gauge, insulation type and temperature rating, as well as type, size and construction of conduit, must meet or exceed applicable specifications of local codes and of the National Electrical Code.

3. This appliance must be connected to a suitable building ground. The equipment ground connection is marked "  ".  
.
4. The appliance is shipped from the factory wired for 3-phase electrical service. Refer to the *Wiring Diagram* included with this appliance, and verify that field wiring conforms to this diagram.

**IMPORTANT:** This appliance is not approved for 1Ø operation. Conversion of this appliance to single-phase operation will void the warranty.

5. Reinstall right side panel at completion of electrical hook-up.





# SUGGESTED COOKING TIMES

## A. CONVECTION OVEN

PRODUCT	TEMP °F	TIME MINUTES	NUMBER OF RACKS
<b>BREAD PRODUCTS</b>			
Hamburger Roll	300	15	5
Bread (1 lb loaves)	325	34	3 (12 loaves)
Roll	300	16	5 (60 rolls)
Baking Soda Biscuit	400	7	3
For best baking results, use rack positions 2, 5 & 8 ( where rack position 1 is the top rack) Baking one pan: use rack 5; baking 2 pans: use racks 2 & 8.			
<b>PASTRIES</b>			
Sheet Cake (2½ lbs. per pan)	300	17	5
Frozen Fruit Pie (46oz.)	350	50	5 (10 pies)
Frozen Fruit Pie (26oz. - 8" dia.)	350	40	5 (15 pies)
Sugar Cookie	300	15	5
Danish Roll	350	12	5
Fruit Cake	275	75	3
Cake (1 lb.)	300	19	5 (10 cakes)
<b>FISH</b>			
Fish Stick	350	15	5
Halibut Steak (Frozen 5 oz.)	350	20	5
<b>FOWL</b>			
Turkey, Rolled (18 lb. roll)	310	3¾ hr	1
Chicken (2½ lb. quartered)	350	30-35	5
Chicken (Breast)	350	30	5
<b>OTHER</b>			
Melted Cheese Sandwich	400	8	5
Idaho Potato (120 potatoes)	450	40	5
Beef Pot Pie	400	30-35	5
Macaroni & Cheese	350	30	5
Turkey Pot Pie	400	30-35	5

**NOTE:** "HIGH" fan speed provides the fastest cook time. "LOW" fan speed is used for foods which are sensitive to air currents, such as meringue pie.

## B. GRIDDLE

PRODUCT	TEMP °F	TIME MINUTES
Sausage (Link or Patty)	350	3-4
Bacon	350	2-3
Canadian Bacon	350	2-3
Ham Steak	375	3-4
Minute Steak	400	3-4
Hamburger	350	3-4
Melted Cheese Sandwich	375	3-4
Hot Dog	325	2-3
French Toast	350	2-3
Pancakes	375	2
Eggs, Scrambled	300	1-2
Eggs, Hard Fried	300	3
Eggs, Sunny Side Up	300	2

# CONVECTION OVEN OPERATING INSTRUCTIONS



## CAUTION: Electric Shock Hazard

DO NOT splash or pour water onto control panel or wiring.



## CAUTION: Burn Hazard

Oven surfaces can be hot to the touch and can cause burns on contact.

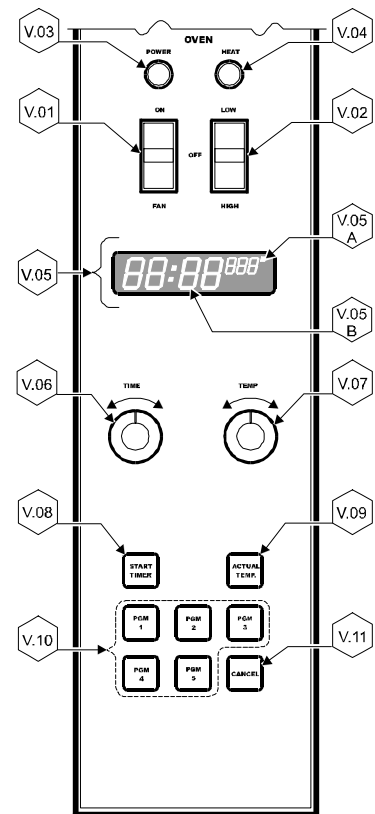
### A. MANUAL COOK MODE

1. Set the OVEN POWER SWITCH (V.01) to *ON*. The OVEN POWER *ON* INDICATOR (V.03) will be lit when the switch is *ON*.
2. Rotate OVEN TEMPERATURE CONTROL knob (V.07) until the desired cooking temperature is displayed on the READOUT (V.05A). The oven will begin heating, and the temperature digits will flash, until the set temperature is reached.
3. Rotate OVEN TIME CONTROL knob (V.06) until the desired time is displayed on the READOUT. The digits and colon will flash, indicating that time has been set but the timer is not started.
4. Load product in the oven. Press START TIMER key (V.08). The timer digits count down and the colon (only) flashes during the timer period.
5. At the end of the timer period, an audible alarm will sound. Press CANCEL key (V.11) to silence the alarm.

HINT: For best baking results when making baking soda biscuits, use rack positions 2, 5 & 8 ( where rack position 1 is the top rack). When baking one pan: use rack 5 (center rack); when baking 2 pans: use racks 2 & 8; when baking three pans: use racks 2, 5 & 8.

### B. PROGRAM COOK MODE

1. Five (5) programmable keys (V.10) are provided for presetting frequently used time / temperature combinations. To set the program:
  - a. Press and hold the appropriate PGM key.
  - b. While holding the PGM key, turn the TIME and TEMP knobs until the desired time and temperature is displayed on the readout.
  - c. Release the PGM key to store the displayed time and temp in memory.
2. The program for any PGM key can be recalled by momentarily pressing that PGM key.
3. To start a programmed cook cycle, press the appropriate PGM key and the START TIME key. Once the cook cycle has started, the TIME and TEMP knobs are locked out to prevent accidental re-programming.
4. The actual oven temperature may be recalled at any time by pressing the ACTUAL TEMP key (V.09).
5. At the end of the timer period, an audible alarm will sound. Press CANCEL key (V.11) to silence the alarm.



## C. TEMPERATURE OFFSET MODE

1. A user preference offset mode is provided should the user feel the oven cooks too hot or too cold.
2. The OFFSET MODE can be used to offset the set / displayed temperature from the sensed temperature by as much as  $\pm 35^{\circ}\text{F}$ , in  $5^{\circ}\text{F}$  increments:
  - a. Rotate the TIME controller until the time digits on the display read "00:00".
  - b. Rotate the TEMP control until the temp digits display between  $400^{\circ}$  and  $500^{\circ}$ .
  - c. Press and hold the START TIMER key for five seconds.
  - d. Turn either the TIME or TEMP control until the desired offset is displayed.
  - e. Press the ACTUAL TEMP key to exit.

## D. CONVECTION OVEN CLEANING INSTRUCTIONS



### CAUTION: Burn Hazard

Do not attempt to clean the oven until it has cooled to  $150^{\circ}\text{F}$  or less

1. Turn OVEN POWER SWITCH to *FAN* and FAN SPEED SWITCH to *HIGH*. With the door held open, allow the oven to cool. When the oven interior has cooled to  $150^{\circ}\text{F}$  or less, turn the OVEN POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.



### CAUTION: Cut Hazard

FAN BLADES ARE SHARP. Use care when cleaning and/or wiping.

3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Scrub entire interior of convection oven with a plastic scouring pad and non-abrasive cleanser.
5. For baked-on food spills, sparingly use a conventional oven cleaner. Wipe the area with vinegar solution to neutralize the oven cleaner.
6. Wipe down the entire interior using a clean cloth or sponge, with hot water and a mild detergent.

**IMPORTANT:** Always wipe or rub in the direction of the polish lines or grain of the metal.

7. Clean oven door glass. **NEVER USE ABRASIVE SCRUB PADS** on the door glass. Always read and follow direction on the container when using commercial cleaners. Dry with soft clean cloth.
8. Clean oven racks and rack supports in a sink or dishwasher.
9. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.
10. Turn power switch to *FAN* and fan switch to *LOW*. Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to *OFF*. Reposition fan baffle if necessary.

# GRIDDLE OPERATING INSTRUCTIONS



## **CAUTION: Electric Shock Hazard**

DO NOT splash or pour water onto control panel or wiring.

### **A. SEASONING**



## **WARNING: Hot Surfaces**

Griddle surface can be VERY HOT and may cause severe burns on contact.

The metal surface of the griddle has microscopic pores. It is important to fill the pores with oil to provide a hard, non-stick cooking surface.

1. Turn GRIDDLE TEMPERATURE CONTROL (G.01) clockwise to 375°F. Allow the griddle to heat until the GRIDDLE HEAT ON INDICATOR (G.02) goes *OFF*, showing that the griddle is up to the set temperature.
2. Spread a light film of oil over the entire griddle surface.
3. Allow the oil film to "cook in" for 2 - 3 minutes, or until the oil smokes.
4. Wipe the griddle surface with a clean cloth to remove any standing oil.
5. For new griddles, repeat this procedure 2 - 3 times, until the griddle has a slick, clean surface.

### **B. COOKING WITH YOUR GRIDDLE**



## **WARNING: Hot Surfaces**

Griddle surface can be VERY HOT and may cause severe burns on contact.

1. Turn the GRIDDLE TEMPERATURE CONTROL (G.01) to the desired cooking temperature. The solid-state thermostatic controller will automatically maintain set temperature.
2. The GRIDDLE HEAT ON INDICATOR (G.02) will be *ON* when the heating elements are energized.

### **C. GRIDDLE CLEANING INSTRUCTIONS**

1. To keep the griddle clean and food flavors at their best, scrape the griddle after preparing each order. Scrape excess food into the waste hole in the grease trough (front of the griddle cooking surface). After each 2 - 3 orders, wipe the griddle surface with a light coat of oil.
2. Clean the griddle surface daily, at a minimum:
  - a. Set temperature control to 220°F. Allow the griddle temperature to drop to 220°F before proceeding.
  - b. Pour a small amount of water on the griddle surface and let it "sizzle".
  - c. Use a pumice stone or griddle brick to remove all remaining waste, and to clean the griddle surface down to bright metal. Wipe off any remaining powder residue.

**IMPORTANT: NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!**

- d. Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.
  - e. Turn temperature control to *OFF*. Allow the griddle surface to cool, then wipe the surface with a clean cloth.
  - f. Dry the griddle surface thoroughly.
  - g. Season the cooking surface after each cleaning using the instructions above.
3. At least once each day, the GREASE TROUGH must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough and into the grease drawer.

4. After scraping all cooking waste from grease trough into GREASE DRAWER, take the grease drawer to kitchen cleaning area and properly dispose of all waste.
  - a. Clean drawer with hot water and a mild detergent.
  - b. Dry drawer thoroughly and reinstall in griddle.
5. GRIDDLE EXTERIOR:
  - a. Wipe down splash guards, griddle body and the grease trough with a cloth dampened with warm water and a mild detergent.
  - b. A plastic scouring pad and a non-abrasive cleanser may be used for hard-to-remove food particles.
  - c. Rinse thoroughly with clean water. DO NOT splash or pour water onto control panel or wiring.
  - d. Dry griddle with a soft, clean cloth.

## HOTPLATE OPERATING INSTRUCTIONS



### CAUTION: Electric Shock Hazard

DO NOT splash or pour water onto control panel or wiring.

## A. COOKING WITH YOUR HOTPLATE



### WARNING: Hot Surfaces

Hotplate surfaces can be VERY HOT and may cause severe burns on contact.

1. Each element is individually controlled by a TEMPERATURE CONTROL (H.01 and H.03). These are *infinite switch* controls which control based on electrical current draw, not the actual temperature of the hotplate surface.
2. Settings are *OFF* to *HIGH*.
3. The associated indicator will be lit when the switch is in any position other than *OFF*.
4. When set to *HIGH*, the hotplate element can reach maximum temperature in seconds. This eliminates pre-heating.
5. Once liquid begins to boil, reduce the setting to minimize power consumption and increase the useful life of the elements.
6. Use cooking pans which fully cover the elements for maximum efficiency.

## B. HOTPLATE CLEANING INSTRUCTIONS



### CAUTION: Burn Hazard

Do not attempt to clean the elements until they are cool.

1. Turn both controls to *OFF*. Allow both hotplate elements to cool.
2. Wipe the entire hotplate top panel using a clean cloth or sponge, with hot water and a mild detergent. For burned-on foods or sauce spillage, use a non-abrasive cleanser applied with a plastic scouring pad.

**IMPORTANT:** Always wipe or rub in the direction of the polish lines or grain of the metal.

# TROUBLESHOOTING SUGGESTIONS



## **CAUTION: ELECTRICAL SHOCK HAZARD**

Removal of any cabinet panel will result in exposed electrical circuits. Any procedure requiring the removal of any cabinet panel must be performed by a qualified technician only.

### **A. NO PART OF THE APPLIANCE WILL HEAT**

1. Verify that appropriate cooking controls are *ON*.
2. Check electrical supply. Make sure service breaker is *ON*.
3. Possible improper service wiring: Have a licensed electrician verify that all three legs of the 3Ø service are properly connected (i.e. Leg 1 to L1, Leg 2 to L2, Leg 3 to L3), and that all three legs are of the proper voltage and phase.

### **B. OVEN AND GRIDDLE WILL NOT HEAT (HOTPLATE ONLY WILL HEAT)**

1. Blown fuses (item F): Correct cause of over-current and replace fuses with fuses having the same configuration and ratings.
2. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

### **C. GRIDDLE WILL NOT HEAT**

1. Verify that temperature control is set to the desired temperature.
2. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

### **D. HOTPLATE WILL NOT HEAT**

1. Verify that associated temperature control is set to the desired temperature.
2. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

### **E. CONVECTION OVEN WILL NOT HEAT**

1. Verify that the oven switch is *ON* and that the temperature control is set to the desired temperature.
2. Verify that the door is closed.
3. Hi-Limit control may have tripped: Allow unit to cool; Hi-Limit will reset automatically.
4. Blown fuse(s) (item F): Correct cause of over-current and replace fuses with fuses having the same configuration and ratings.
5. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

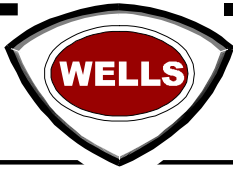
### **F. CONVECTION OVEN FAN WILL NOT RUN**

1. Verify that the oven switch is set to *ON* or *FAN*.
2. Verify that the fan switch is set to either *HIGH* or *LOW*.
3. Hi-Limit control may have tripped: Allow unit to cool; Hi-Limit will reset automatically.
4. Blown fuse(s) (item F): Correct cause of over-current and replace fuses with fuses having the same configuration and ratings.
5. Possible internal component damage: Have unit serviced by an Authorized Wells Service Agency.

### **G. CONVECTION OVEN CONTROLLER DISPLAYS ERROR CODE**

- F1 Relay closed or relay ohms low when not cooking
- F2 Actual temperature greater than T-SET MAX +60°F (±35°F)
- F3 Open temperature sensor
- F4 Shorted temperature sensor
- F5 Relay open or relay ohms high when cooking
- F6 No 60 Hz (Cycles per second other than 60 Hz detected)

Have unit serviced by an Authorized Wells Service Agency.



PREVENTATIVE MAINTENANCE CARD  
CLEANING INSTRUCTIONS  
COMBINATION COOK CENTER OC-2HG

PM 272.1

PREPARATIONS: Discussed in each section below  
FREQUENCY: Daily  
TOOLS: Griddle Brick or Pumice Stone  
Fiber Brush  
Plastic Scouring Pad, Plastic Scraper  
Mild Detergent, Conventional Oven Cleaner, Non-Abrasive Cleanser  
Clean Soft Cloth / Sponge  
Solution: 4 parts vinegar to 10 parts warm water

**A. GRIDDLE CLEANING INSTRUCTIONS**

1. Set temperature control to 220°F. Allow the griddle temperature to drop to 220°F before proceeding.
2. Pour a small amount of water on the griddle surface and let it "sizzle".
3. Use a pumice stone or griddle brick to remove all remaining waste, and to clean the griddle surface down to bright metal. Wipe off any remaining powder residue.

**IMPORTANT:** NEVER USE STEEL WOOL TO CLEAN THE GRIDDLE SURFACE!

4. Use a soft-bristled fiber brush in a circular motion to remove any remaining food particles.
5. Turn temperature control to *OFF*. Allow the griddle surface to cool, then wipe the surface with a clean cloth. Dry the griddle surface thoroughly.

**IMPORTANT:** Season the cooking surface after each cleaning.

6. At least once each day, the GREASE TROUGH must be thoroughly cleaned. Using a scraper, remove all grease and food waste from the grease trough and into the grease drawer.
7. After scraping all cooking waste from grease trough into the grease drawer, take the grease drawer to kitchen cleaning area and properly dispose of all waste.
  - a. Clean drawer with hot water and a mild detergent.
  - b. Dry drawer thoroughly and reinstall in griddle.

**IMPORTANT:** DO NOT splash or pour water onto control panel or wiring.

**PROCEED TO SECTION B.**

DO NOT REMOVE FROM MANUAL - PHOTOCOPY FOR DISTRIBUTION



PREVENTATIVE MAINTENANCE CARD  
CLEANING INSTRUCTIONS  
COMBINATION COOK CENTER OC-2HG

272.1

**B. CONVECTION OVEN CLEANING INSTRUCTIONS**



**CAUTION: BURN HAZARD**

Do not attempt to clean the oven until it has cooled to 150°F or less

1. Turn OVEN POWER SWITCH to *FAN* and FAN SPEED SWITCH to *HIGH*. With the door held open, allow the oven to cool. When the oven interior has cooled to 150°F or less, turn the OVEN POWER SWITCH to *OFF*.
2. Remove racks and rack supports. Remove fan baffle.



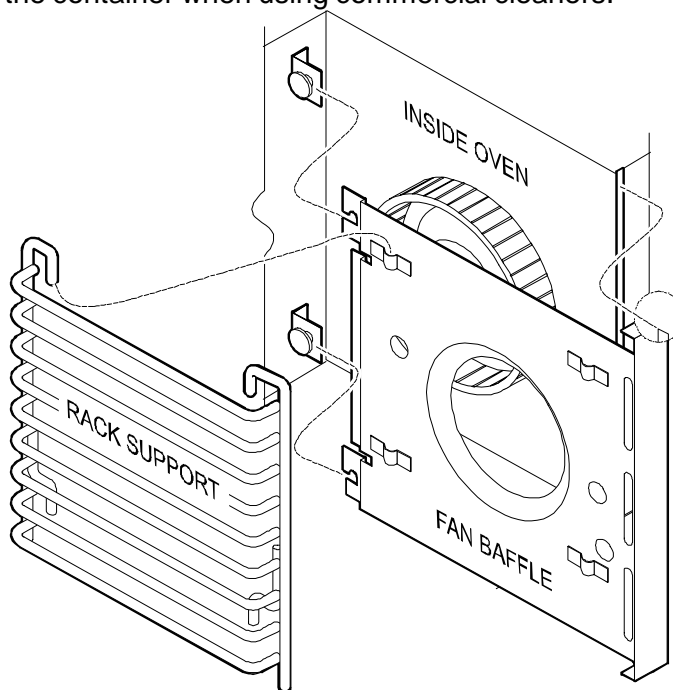
**CAUTION: CUT HAZARD**

FAN BLADES ARE SHARP. Use care when cleaning and/or wiping.

3. Brush the fan wheel and wipe it with a moist cloth. Sponge out all loose particles.
4. Scrub entire interior of convection oven with a plastic scouring pad and non-abrasive cleanser.
5. For baked-on food spills, sparingly use a conventional oven cleaner. Wipe the area with vinegar solution to neutralize the oven cleaner.
6. Wipe down the entire interior using a clean cloth or sponge, with hot water and a mild detergent.

**IMPORTANT:** Always wipe or rub in the direction of the polish lines or grain of the metal.

7. Clean oven door glass. **NEVER USE ABRASIVE SCRUB PADS** on the door glass. Always read and follow direction on the container when using commercial cleaners. Dry with soft clean cloth.
8. Clean oven racks and rack supports in a sink or dishwasher.
9. Reinstall the fan baffle, paying particular attention that the lip on the right side of the fan baffle is fully seated in the slot in the edge of the oven cavity. Reinstall rack supports and racks.
10. Turn power switch to *FAN* and fan switch to *LOW*. Verify that fan runs smoothly and does not contact fan baffle. Turn power switch to *OFF*. Reposition fan baffle if necessary.



**PROCEED TO SECTION C.**





PREVENTATIVE MAINTENANCE CARD  
CLEANING INSTRUCTIONS  
COMBINATION COOK CENTER OC-2HG

272.1

**C. HOTPLATE CLEANING INSTRUCTIONS**



**CAUTION: ELECTRICAL SHOCK HAZARD**

DO NOT splash or pour water onto control panel or wiring.



**CAUTION: BURN HAZARD**

Do not attempt to clean the elements until they are cool.

1. Turn both controls to OFF. Allow both hotplate elements to cool.
2. Wipe the entire hotplate top panel using a clean cloth or sponge, with hot water and a mild detergent. For burned-on foods or sauce spillage, use a non-abrasive cleanser applied with a plastic scouring pad. Rinse thoroughly with clean water.

**IMPORTANT:** Always wipe or rub in the direction of the polish lines or grain of the metal.

**D. CABINET**

1. Wipe down the sides of the appliance using a clean cloth or sponge, with hot water and a mild detergent. For burned-on food or sauce spillage, use non-abrasive cleanser applied with a plastic scouring pad. Rinse thoroughly with clean water.
2. Wipe down exterior of griddle, splash guards, grease trough and hotplate area with a cloth dampened with warm water and a mild detergent. A plastic scouring pad and a non-abrasive cleanser may be used for hard-to-remove food particles. Rinse thoroughly with clean water.

**IMPORTANT:** DO NOT splash or pour water onto control panel or wiring.

3. Rinse appliance with a clean damp cloth or sponge, and dry with a soft, clean cloth.

**PROCEDURE IS COMPLETE**

PM272.1



# PREVENTATIVE MAINTENANCE CARD TEMPERATURE CALIBRATION COMBINATION COOK CENTER OC-2HG

272.2

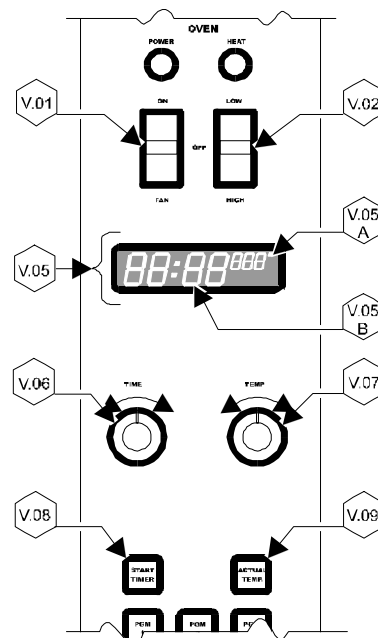
PRECAUTIONS: None  
FREQUENCY: Monthly  
TOOLS: Digital Thermometer with Oven Probe, Protective Gloves



## CAUTION: HOT SURFACES

Oven surfaces will be hot. Hot surfaces will cause burns on contact.  
Wear protective gloves

1. With the oven empty, clamp the thermocouple sensor in the middle of the middle rack:
  - a. Pass the thermocouple sensor wires through the corner of the door gasket and close the door.
  - b. Plug the sensor into the Pyrometer.
2. Turn the OVEN POWER (V.01) switch to ON. Turn the FAN switch (V.02) to HI.
  - a. Rotate the TIME control (V.06) until the time digits (V.05B) on the display read "60:00".
  - b. Rotate the TEMP control (V.07) until the temp digits (V.05A) display 375°.
  - c. Press the START TIMER key (V.08).
3. Allow the oven to heat for 45 minutes. If, after 45 minutes, the temp display reads between 370° and 380° and matches the temperature on the digital thermometer, the calibration is satisfactory. Otherwise:
  - a. Rotate the TIME controller until the time digits (V.05B) on the display read "00:00".
  - b. Rotate the TEMP control until the temp digits (V.05A) display between 400° and 500°.
  - c. Press and hold the START TIMER (V.08) key for five seconds.
  - d. Turn either the TIME or TEMP control until the desired offset is displayed.
  - e. Press the ACTUAL TEMP (V.09) key to exit.



PROCEDURE IS COMPLETE

PM272.2



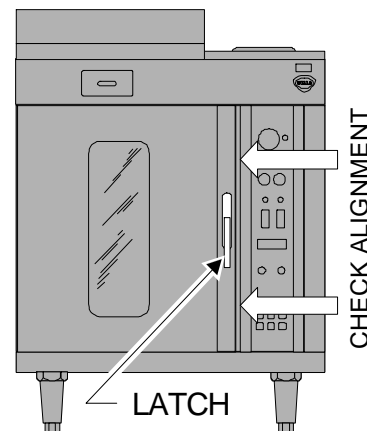
# PREVENTATIVE MAINTENANCE CARD LATCH ADJUSTMENT COMBINATION COOK CENTER OC-2HG

272.3

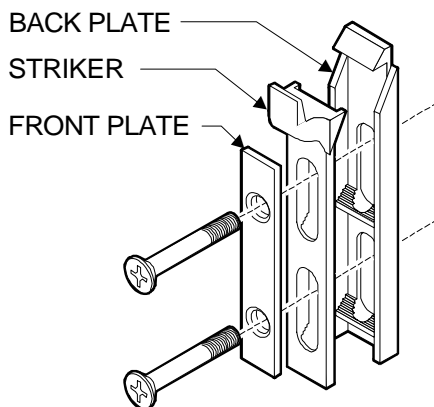
PRECAUTIONS: None  
FREQUENCY: As Required  
TOOLS: Phillips (+) Screwdriver, 4"x2" Strip of 20# Paper

## TO BE PERFORMED BY QUALIFIED PERSONEL ONLY

1. The door latch must be adjusted such that the door will latch easily, yet remain closed and latched throughout the cook cycle.  
If the door is too tight when the oven is cold, it may pop open as the oven reaches temperature.
2. Check adjustment in two places on the latch-side of the door.  
Use a piece of paper (such as a dollar bill) between the inner surface of the door and the door gasket, just above and just below the latch. The paper should be definitely held, but should be able to be pulled out with just a slight drag.
3. To adjust the vertical alignment, hold the striker assembly while loosening the two screws. Move the striker assembly as needed, but do not allow the parts of the striker to move in relation to each other. Retighten the screws and re-check the alignment.
4. To adjust the fore-and-aft alignment, the back plate acts as a tapered shim. Moving the back plate vertically, in relation to the striker, will adjust the thickness of the striker assembly. When properly adjusted for thickness, verify the vertical alignment and tighten the screws.
5. Recheck the alignment. Recheck the tightness of the screw.



## PROCEDURE IS COMPLETE



WELLS MANUFACTURING COMPANY  
2 ERIK CIRCLE, P. O. Box 280  
Verdi, NV 89439  
Customer Service (775) 345-0444 Ext.502  
fax: (775) 345-8238  
[www.wellsbloomfield.com](http://www.wellsbloomfield.com)

04/04/00

PM272.3



# PREVENTATIVE MAINTENANCE CARD HINGE ADJUSTMENT COMBINATION COOK CENTER OC-2HG

272.4

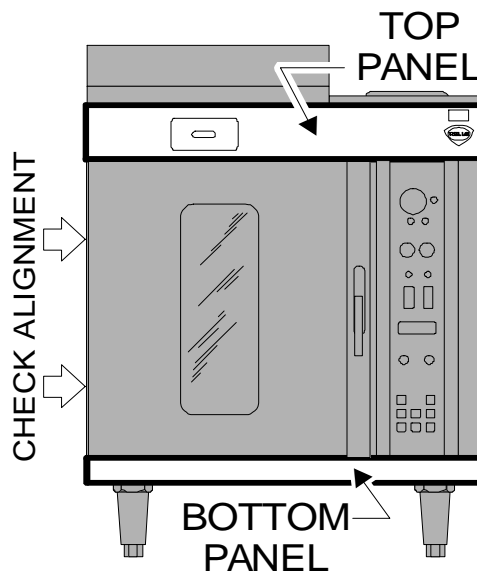
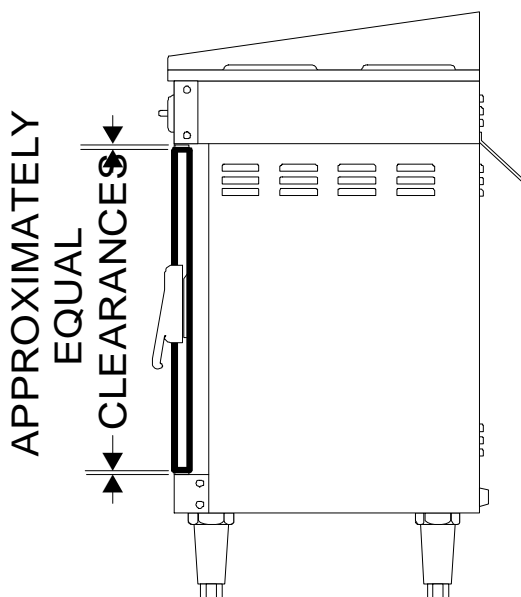
PRECAUTIONS: None  
FREQUENCY: As Required  
TOOLS: Phillips (+) Screwdriver, 4"x2" Strip of 20# Paper  
7/16" Nut Driver, 7/8" and 1-1/8" Wrenches

## TO BE PERFORMED BY QUALIFIED PERSONEL ONLY



**CAUTION:** Exposed Electrical Circuits  
Use care to avoid wiring for hotplate section during this procedure

1. The hinges provide the pivot for the door, allow for height adjustment and alignment so that the door closes properly on the gasket.
2. To access the hinge adjustments:
  - a. Remove the grease tray. Remove the upper trim panel by removing the four screws at the ends of the panel. The trim panel / grease tray support assembly will then pull straight out.
  - b. Remove the bottom trim panel by removing the four screws at the ends of the panel, and by loosening the two screws holding the bottom door gasket. The panel will then pull straight out.

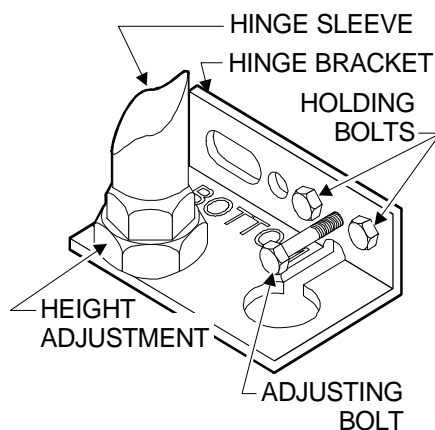
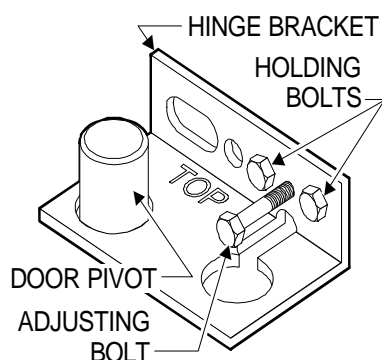




## PREVENTATIVE MAINTENANCE CARD HINGE ADJUSTMENT COMBINATION COOK CENTER OC-2HG

272.4

3. The door should be approximately centered between the upper and lower lips of the cabinet. Adjust the door for height:
  - a. The hinge sleeve acts as a jam nut for the height adjuster.
  - b. The top and bottom clearances should be approximately equal. If necessary, loosen the hinge sleeve and turn the height adjustment nut until the required clearances are achieved.
  - c. Retighten the hinge sleeve.
4. Check fore-and-aft adjustment in two places on the hinge-side of the door. Use a piece of paper (such as a dollar bill) between the inner surface of the door and the door gasket. The paper should be definitely held, but should be able to be pulled out with just a slight drag.
5. To adjust a top or bottom hinge:
  - a. Loosen the holding bolts.
  - b. Tighten or loosen the adjusting bolt as needed to achieve the proper vertical clearance(s).
  - c. Retighten the holding bolts.
  - d. Recheck the clearances. Recheck the tightness of the bolts.
6. Reassemble the trim panels. Remember to retighten the screws for the lower gasket.



**PROCEDURE IS COMPLETE**

04/04/00

WELLS MANUFACTURING COMPANY  
2 ERIK CIRCLE, P. O. Box 280  
Verdi, NV 89439  
Customer Service (775) 345-0444 Ext.502  
fax: (775) 345-8238  
[www.wellsbloomfield.com](http://www.wellsbloomfield.com)



## PARTS and SERVICE

**IMPORTANT:** Use only factory authorized service parts.

For factory authorized service, or to order factory authorized replacement parts, contact your WELLS AUTHORIZED SERVICE AGENCY, or call:

Wells Manufacturing Company

2 Erik Circle, P. O. Box 280

Verdi, NV 89439

phone: (775) 345-0444 ask for Service Department fax: (888) 492-2783

Service Parts Department can supply you with the name / telephone number of the WELLS AUTHORIZED SERVICE AGENCY nearest you.

### ACCESSORIES

### PART#

CASTER SET, OVEN (set of 4)

21330

OVEN RACK, REPLACEMENT

21376

LEG KIT, OVEN, S/S (set of 4)

22226

### CUSTOMER SERVICE DATA

please have this information available if calling for service

RESTAURANT \_\_\_\_\_ LOCATION \_\_\_\_\_

INSTALLATION DATE \_\_\_\_\_ TECHNICIAN \_\_\_\_\_

SERVICE COMPANY \_\_\_\_\_

ADDRESS \_\_\_\_\_ STATE \_\_\_\_\_ ZIP \_\_\_\_\_

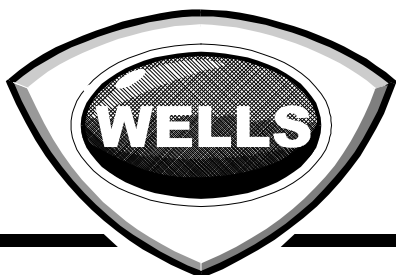
TELEPHONE NUMBER (\_\_\_\_) \_\_\_\_ - \_\_\_\_\_

EQUIPMENT MODEL NO. \_\_\_\_\_

EQUIPMENT SERIAL NO. \_\_\_\_\_

VOLTAGE: (check one) ☐ 208V

☐ 480V



WELLS MANUFACTURING COMPANY  
2 ERIK CIRCLE, P. O. Box 280  
Verdi, NV 89439  
Customer Service (775) 345-0444 Ext. 502  
fax: (775) 345-0569  
[www.wellsbloomfield.com](http://www.wellsbloomfield.com)